

What is claimed is:

1. A method of preparing a solid sugar precipitation product comprising mixing a liquid sugar by-product with animal blood at pH from 5 to 12 and heating the mixture to a temperature above 60 °C to form the product.
2. The method of claim 1 wherein the liquid sugar by-product is molasses from the processes of beet or cane sugar, corn or soybean, and lactose whey from the processes of cheese, lactose, or whey protein.
3. The method of claim 1 wherein the animal blood is animal whole blood or red blood cells.
4. The method of claim 1 wherein an oil ingredient of vegetable or animal soap stock or hydrolyzed oil is added in the process to form sugar, protein and fat product without oily physical characteristics.
5. The method of claim 1 wherein calcium or manganese in oxide or hydroxide form is used in the process.
6. The method of claim 1 wherein a peroxide of hydrogen peroxide, sodium peroxide or calcium peroxide is used in the process.
7. The method of claim 1 wherein the product is used as a by-pass ingredient for dairy animals besides as a general ingredient for nutritional applications.
8. The method of claim 1 wherein the product is wet or dry form.
9. A method of preparing a solid vegetable or animal soap stock or hydrolyzed oil precipitation product comprising mixing a vegetable or animal soap stock or hydrolyzed oil ingredient with a protein ingredient at pH 2 to 12, and heating the mixture to a temperature above 25 °C to form the product.

10. The method of claim 9 wherein the protein ingredient has the coagulation function under heat or pH change.
11. The method of claim 9 wherein a blender is used to blend the wet liquid product and then a spray dryer is used to produce the solid product in powder form.
12. The method of claim 9 wherein calcium or manganese in oxide or hydroxide form is used in the process.
13. The method of claim 9 wherein a peroxide is used in the process.
14. The method of claim 9 wherein the product is used as a by-pass ingredient for dairy animals besides as a general ingredient for nutritional applications.
15. The method of claim 9 wherein the product is wet or dry form without oily physical characteristics.
16. A method of preparing a solid oil precipitation product comprising mixing a vegetable or animal soap stock or hydrolyzed oil ingredient with a carbohydrate ingredient and changing the temperature for the mixture to form the product without oily physical characteristics.
17. The method of claim 16 wherein the carbohydrate ingredient has the coagulation function under temperature or pH change.
18. The method of claim 16 wherein calcium or manganese in oxide or hydroxide form is used in the process.
19. The method of claim 16 wherein the product is wet or dry form.
20. A method of preparing a solid sugar and fat product comprising mixing molasses or sugar and a vegetable or animal oil ingredient with saturated and free fatty acids or saturated fatty acids in liquid form, heating the mixture to above to a temperature above 60 °C until to a

moisture level less than 15 %, and spraying and cooling or cooling and grinding the mixture to form the solid product.

21. The method of claim 20 wherein the vegetable or animal oil ingredient has saturated and free
5 fatty acids or saturated fatty acids more than 30 %.

22. The method of claim 20 wherein calcium or manganese in oxide or hydroxide form is used in the process.

10 23. The method of claim 20 wherein the product is dry form.

24. A method of preparing a solid organic chemical or flavor product comprising mixing an organic chemical or flavor and organic solvent with a carbohydrate or protein ingredient at pH 2 to 10, changing the temperature for the mixture, and drying to form the solid product.

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25. The method of claim 24 wherein the organic solvent has both hydrophobic and hydrophilic properties and the organic solvent is not necessary to be needed if the organic chemical or flavor has both hydrophobic and hydrophilic properties.

20 26. The method of claim 24 wherein the protein or carbohydrate ingredient has the coagulation function under temperature or pH change.

27. The method of claim 24 wherein the product is wet or dry form.

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